

Colorado Potato Hash

Chef Jason Morse CEC, Valley Country Club, Aurora, Colo.

Ingredients

6 oz. Colorado Russet Potato, Diced, Skin On
6 oz. Colorado Red Potato, Diced, Skin On
6 oz. Colorado Yukon Gold Potato, Diced, Skin On
2 fl. oz. Olive Oil
2 oz. Blue Cheese, Maytag or Clemson, Crumbled
½ tbsp. Fresh Garlic, Chopped
1 tbsp. Fresh Shallots, Chopped
2 fl. oz. Heavy Whipping Cream
Kosher Salt to taste
Ground White Pepper to taste
Italian Parsley, as needed, chopped fine
6 slices Cooked Applewood Bacon, Chopped

Directions

Dice Potatoes into medium-sized cubes and blanch 1/2 way in boiling water. Remove potatoes from boiling water and run cold water over them until fully cooled. Toss the potatoes with a small amount of oil, to prevent sticking, and refrigerate.

Heat sauté pan and add the olive oil. Add the potatoes slowly to avoid any splatter of oil, sauté for 4-5 minutes and add the garlic and shallots. Sauté until golden brown, add the blue cheese and cook until melted. Add the heavy cream and cook until reduced by 3/4. This mixture should be thick and hearty.

Season as needed with the Salt and White pepper. Garnish with the chopped parsley and chopped bacon.